

# WELCOME TO RESTAURANT V

We always strive to make your visit feel like a gift, a gift to stay at Van der Valk Hotel Venlo.

Our dishes are therefore prepared with care by executive chef Marc Giesbers and his team. Sustainability plays an important role in our hotel, so also in the kitchen. We use as much as possible ingredients that come from the immediate vicinity of Venlo or ingredients that have been produced in an eco-friendly way.

We also offer sustainable portions to prevent food waste. These are dishes that we offer in smaller portions.

On the menu, you will see two prices behind these dishes. The lowest price is the price for the sustainable portion.

If you have any questions or wishes, our staff will be happy to help you.

On behalf of the entire team, we wish you a very pleasant stay and a tasty meal!

*Han & Ine van der Eijk*

Management

4th generation Van der Valk family

## TO SHARE

### WARM SOURDOUGH BREAD

With butter and herb butter.

*nuts - gluten - lactose*

7.50

With aioli, tapenade and herb cheese.

*nuts - gluten - lactose*

9.50

With Parma ham and sweet and sour shallots.

*nuts - gluten*

12.00

### TRUFFLE FRIES

With truffle mayonnaise, Parmesan cheese, sea salt and parsley.

*nuts - gluten*

7.00

## COLD APPETIZERS

### COPPA

Sliced dried neck ham, served with a compote of red onion and orange.

13.50

### CEVICHE

Branzino cooked in lime juice with a crunch of celery, onion, pepper and mango bits.

15.50 / 10.00\*

### BEETROOT

Beetroot with a balsamic reduction on a bed of mixed lettuce varieties, accompanied by cubes of young goat cheese.

*lactose*

13.00

### CARPACCIO

Wafer-thin sliced raw tenderloin, sprinkled with fresh Parmesan cheese, sunflower seeds, truffle sauce and a colourful salad bouquet.

*lactose*

16.00

### BRUSCHETTA

Delicious sourdough-crostinis with tomatoes, onion and a garlic composition.

*nuts - gluten*

11.00

## WARM APPETIZER

### SCALLOPS & BACON

Asian-tinged dish of fried St. James mussel and gently cooked pork belly, with a beurre-blanc of lemongrass and lime.

*nuts - gluten - lactose*


15.00

Do you have allergies? Let us know!



 Van der Valk classics


 Vegetarian

## SALAD

CAESAR SALAD  14.00  
Classic salad of crispy Romaine lettuce mixed with an anchovy dressing, finished with bread croutons, Parmesan cheese and a boiled egg.  
*nuts - gluten - lactose*

## SOUPS

TOMATO   8.50 / 5.50\*  
Traditional soup of tomato and basil, served with or without meat balls.  
*lactose - gluten*


TOM KHA KAI  8.50  
Spicy cream soup of coconut milk, lemongrass, coriander and Galanga root.  
*lactose*


BOUILLABAISSSE 12.50  
Southern French soup of various fish and seafood, accompanied by a traditional garnish of croutons and rouille.  
*nuts - gluten*


### SUSTAINABLE PORTIONS

\*To prevent food waste, we also offer some dishes in smaller portions. The lowest price shown is the price for the sustainable portion.

## MAIN DISHES

VEGETARIAN  
MEAL SALAD  19.50  
Combination of tofu bits, corn, avocado, marinated and puffed chickpeas accompanied by caramelised chicory, a balsamic dressing and beetroot cashew.  
Chicken instead of tofu: 5.00  
*Meal salad is served with bread.*  
*soya*

RAVIOLI  21.50 / 17.50\*  
Pillows of dough cooked in vegetable broth filled with a ratatouille of aubergine shallot, courgette and olives, accompanied by a fine herb oil and vegetable crisps.  
*Ravioli is served with bread.*  
*sesame - soya - wheat - gluten*

NASI  23.50  
Vegetarian rice dish with rendang made from tofu and coconut milk, with balls in peanut sauce, a sweet and sour cabbage, serundeng and deep-fried emping chips.  
*Nasi is served without bread and fries.*  
*soya - sesame*

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## FISH

### ANTIBOISE 29.50

Sea bass fillet fried on the skin with an emulsion of onion, tomato, capers, basil, olives and diced chorizo for a spicy aftertaste.

### BOUILLABAISSSE 31.50

Southern French soup of various fish and seafood accompanied by steamed rice with a traditional garnish of croutons and rouille.

*gluten*

### GAMBAS 32.50

Unpeeled prawns from the plancha served with puffed garlic, grilled tomato and steamed white rice.

### CATCH OF THE DAY 29.50 / 24.50\*

Fried fish with a butter sauce. served with potatoes and mixed vegetables.

## MEAT

### SCHNITZEL 22.50

Our classic lightly breaded pork fillet with potato wedges and mixed vegetables. Served plain or with choice of pepper or mushroom sauce.

*nuts - gluten - egg - lactose*

### LAMB 33.00

A duo of string meat and a chop served with thyme gravy, potato garnish and asparagus.

*gluten*

### TENDERLOIN 23.00 / 18.00\*

Supreme of corn chicken on a Sicilian ratatouille consisting of aubergine, onion, capsicum and capers on a potato mousseline.

*lactose*

### RIBEYE 29.50

Grilled beef with an Argentinian Chimichurri, puffed garlic mashed potatoes and a corn cob.

*lactose*

### TOURNEDOS 34.50 / 27.50\*

A nice piece of tenderloin from the grill with Bearnaise sauce, potato and vegetables.

*egg - lactose*

*All non-vegetarian main courses are served with fries.*

*Salad, vegetables, extra fries, rosemary potatoes and rice are not served standard but can be ordered free of charge with your main course.*

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## DISH OF THE DAY

24.50

We prepare changing dishes every day. The origin of the *living room dish* is in De Gouden Leeuw, Martinus and Rie van der Valk's first restaurant. Their 11 children and staff always ate a meal together in the living room.

To this day, the intermission dish for staff is still called the *living room dish*.

## DUTCH CUISINE

41.50



Our executive chef has put together a three-course menu for you with delicious fresh products from Dutch soil.

The products are sourced locally, are seasonal and consist of 80% vegetable products and 20% animal proteins.

This way you eat healthy, and we are very environmentally friendly.

Enjoy our Dutch Cuisine menu!

### BEETROOT

Beetroot with a balsamic reduction on a bed of mixed lettuce varieties, accompanied by cubes of young goat cheese.

*lactose*

### NASI

Vegetarian rice dish with rendang made from tofu and coconut milk, with balls in peanut sauce, a sweet and sour cabbage, serundeng and deep-fried emping chips.

*Nasi is served without bread and fries.*

*soya - sesame*

### SORBET

Lemon sorbet with fresh strawberries and a pistachio chunk.

*nuts - gluten*

## DESSERTS

DAME BLANCHE 	9.50 / 6.50*
Our vanilla ice cream classic in a modern twist of hot chocolate sauce topped off with green tea-scented white chocolate shots. <i>nuts - lactose</i>	
TIRAMISU	9.50
Our version of this Italian classic where we present this dessert in individual elements on the plate. <i>nuts - lactose - gluten</i>	
SORBET	9.50
Lemon sorbet with fresh strawberries and a pistachio chunk. <i>nuts - gluten</i>	
YUZU	11.00
White chocolate mousse with Yuzu and an interior of mango compote and passion fruit. <i>nuts - lactose</i>	
NEW YORK CHEESECAKE	8.50
Creamy cheesecake on a crunch of butter biscuits with a strawberry sauce. <i>nuts - lactose - gluten</i>	
FRIANDISES	8.50
With a delicious cup of coffee or tea. <i>nuts - lactose - gluten</i>	
RANGE OF CHEESES	14.50
Five types of cheese presented with traditional garnishes such as walnuts, grapes and fruit loaf. <i>nuts - lactose - gluten</i>	

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